Community Organic Certified evada's

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The Nevada Organic Review, is a quarterly publication sponsored, printed and distributed by the Nevada Department of Agriculture and the Nevada Organic Council.

Distribution information: Peggy Mckie, Nevada Department of Agriculture, Reno, NV (775) 688-1182 X 243. or email: pgmckie@govmail.state.nv.us

What's New?

The Nevada Organic Review . . .

NEVADA'S ORGANIC ADVISORY COUNCIL proudly premiers its first quarterly newsletter featuring articles for and about Nevada's *growing* organic community of farms, farmers and support network.

The Nevada Organic Review is a reality, thanks to a grant from USDA to the Nevada Department of Agriculture. Funding to produce and distribute the newsletter came to us via Karen Grillo, who is the Nevada Director for the USDA Marketing and Promotions grant program.

Council Members are proud to have this news "vehicle" to help spread the word about all the "local" food products—organically grown, and processed in Nevada.

The Nevada Organic Review will not only be a publication to assist our Nevada organic farmers in marketing their fine products, but will provide newsworthy information to the general public, as well!

In addition to presenting "O-Profiles" about our organic farms and support network, we will also provide practical help and information about organic methods of farming and gardening in Nevada

Very important, the *Nevada Organic Review* will keep everyone on our mailing list up to date with the new *National Organic Program*—information that affects Nevada's certified organic producers, processors, as well as consumers.

We are asking you—our "charter" readers—to help pass the word about the Nevada

Organic Review. If you know of someone who would like to be added to our mailing list, please contact Peggy McKie at the Nevada Department of Agriculture's Reno office.

(Editor note) If you have a topic, related to growing organically, that you would like to see addressed in a future issue, or if you have other ideas to share—please contact the editor, Virginia Johnson. In particular, if you are a member of the Nevada "Certified Organic" community—we want to present your "O-Profile" in a future edition. Please remember—the Nevada Organic Reviewis your "forget-me-not" seed packet... plant your seeds—and watch them grow!

who • what • where:

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Davidson's Tea Company

ROOIBIOS SPICE, Rosehips, Decaffeinated Green, Peppermint, English Break-



fast, and Organic Green with Lemon Myrtle are the Certified Organic teas, in the spotlight at Davidson's, a Nevada com-

pany, based in the Reno-Sparks area.

In June, 2001, the company received their organic certification—certificate #1028H from the Nevada Department of Agriculture, and began producing a small line of packaged organic teas.

Although the certified organic teas are fairly new, the company has been in the business of producing a large variety of loose leaf teas, tea bags, instant iced teas and mulling spices for over twenty-five years.

Owners, Dave, and Sharon Davidson have a strong commitment to organic production. Sharon tells us, they are in the process of altering their recipes. They want to use as many organic ingredients, as possible, in their recipes—even in cases where they may not be able to label the teas as "organic" on the front panel of the packaging.

The Davidson's sell to wholesale and retail customers through an eye-catching catalog. The company also markets through their website at: www.davidsonstea.com.

In addition, area shoppers and visitors alike will find the Davidsons seasonal retail outlet in Sparks, located at 700 Glendale Avenue—from the Monday after Thanksgiving through Christmas.

who • what • where

Davidson's Tea Company
By Phone: (775) 356-1690
On the Web: www.davidsonstea.com
Retail: Davidsons seasonal retail outlet
700 Glendale Avenue • Sparks, Nevada
By Mail: Davidson's , Inc.,
P. O. Box 11214 • Reno, Nevada 89515

Nevadagrown Website is Online

THE WEBSITE for the marketing program "Nevada Grown" is ready to assist all (not only certified organic) Nevada agricultural producers in promoting their products. Nevada Grown is on the Internet and ready to let customers know that wonderful foods and more, are being produced around the state. This helpful site has just come on line in the last few weeks, so be sure to add it to your Favorites!

The website is the result of a USDA grant program, in cooperation with the Nevada Department of Agriculture. The website's information is managed out of the Churchill Economic Development office in Fallon.

Are you a Nevada producer of agricultural products? Are you a customer? This is the site to bring producers, communities, and people together in support of buying "locally" and to support the consumption of Nevada products, statewide.

Just type in: http://www.nevadagrown.com to visit the home page of the brand new site. Don't miss a thing, be sure to *go through all the information links*, including:

- Reasons for the seasons
- Nevada Producers

- Recipes
- ♦ Harvest Calendar
- ♦ Farmers Markets
- ♦ Retail & Restaurants
- Contact Information.

The website's pages will be updated periodically so we encourage people to visit often!

who • what • where

For more information contact:

Rick Lattin 775-423-9587 or write him at Nevada Grown Program 446 W. Williams Ave. Fallon, NV 89406

Editor's note: Not all certified organic producers are currently on this site, so if you want help selling your crops from apples and alfalfa to pistachio nuts and zucchini, it's time to "get with the program"!

Milky Way Farm—Home to Full Circle Compost . . .

CRAIG AND CAREN WITT'S "Milky Way Farm" nestles in the northern end of the beautiful Carson Valley, below the Sierra Nevada mountains, where livestock and horse ranchers are numerous, forage is the crop of choice, and rainfall averages seven to nine inches a year.

The third generation farm is also "home" to the Witt's three sons, Cody, Connor and Colton. The family is very proud of their farming heritage, and "Full Circle Compost"—an on-farm earth-friendly business operation—and Craig's long-time passion—creating the finest compost and humus.

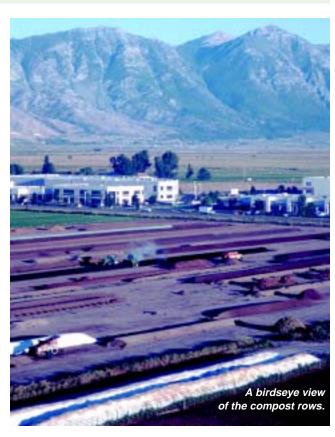
When Craig Witt talks about compost, he speaks from "ground level" experience. "Everything I learned, I learned from a cow!" Craig says, "The cows are the ultimate, mobile, in vessel, anaerobic composting units!"

Since starting Full Circle Compost, Craig elaborates "I am farming the Carson Valley and surrounding area, one yard at a time!"

"Compost . . . or is it Humus?"

At Full Circle Compost, Inc., located in Minden, the primary focus is to produce the highest quality compost.

The end product of Craig's passion and labor cannot be simply explained as making compost. His compost products are named—Soil Essence, and Soil Essence Plus



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Nevada Organic Workshops Announced . . .

YOU HAVE plenty of time to make arrangements, for these important workshops.

In February 2003 the Nevada Department of Agriculture (NDA) will host two workshops to review and clarify the new National Organic Standards. The intent of the workshops is to provide Nevada-certified organic members and others who may be interested in becoming certified with guidance for demonstrating compliance with the NOP on the application and during inspections.

One workshop will be held in Fallon, the second in Amargosa Valley. Dates have not yet been determined. All Nevada-certified producers and handlers are *strongly* encouraged to attend.

Co-sponsored by the Nevada Farmer's Market Association, the workshops will also offer a chance to discuss marketing and production of organic products. If you wish be notified of the workshops, please call Peggy McKie with NDA at 775.688.1182 extension 243, or e-mail: pgmckie@govmail.state.nv.us.

Full Circle Compost

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(humus). Craig proudly says, "Soil Essence means Soil Satisfaction!"

What is the difference between competing brands of compost and Soil Essence humus? Craig explains, "A first key factor in any quality compost is knowing *where* the compost comes from."

The "Input"

Craig continues, "Our feedstock materials, originate within a fifty mile radius of the Carson Valley. These compost feedstocks are organic in nature, and no biosolids are used. Any other natural materials used at Full Circle Compost, not from our area, are chosen for their synergistic effects in our soils, are lab tested, and are from established and reliable sources. The compost made in this area is designed by nature to be beneficial to our local soils." In addition, Craig emphasizes, "By doing business locally, we become part of the beneficial environmental contribution of recycling in our local communities."

The "Process"

Craig explains his product as the *end result* of the *Advanced Composting System*. This method, developed by Mid-West Bio Systems of Tampico, Illinois, allows for the rapid breakdown of a wide range of organic materials. The combined use of aeration, microbiological inoculates, and careful monitoring of the critical variables in the composting process eliminate odor and harmful runoff. The end product of this integrated system is a water-stable,

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Treat Yourself to Great Information Sources:

> ATTRA, Appropriate Technology Transfer (for) Rural Areas, has Free publications on almost any farming subject, from apples and compost to Organic Matters to Squash Bugs, & more. Lists Organic seed suppliers!

Call toll free: 1-800-346-9140

Website: www.attra.org

Growing for Market: A monthly subscription publication with news and ideas for Market gardeners

Call (785) 748-0605

Website: www.growingformarket.com

Small Farm News: A free periodical news publication from Small Farm Center at UC-Davis. If you haven't seen the latest issue, "Farmers Markets: Trends and Prospects" Vol. III, 2002, you need this issue, to start!

Call: (530) 752-8136 email: sfcenter@ucdavis.edu

> OFRF, Organic Farming Research Foundation: Publishes a free quarterly information bulletin, chock full of findings from projects they have funded by grants to promote organic farming in the US!

Call: (831) 426-6606 Website: www.ofrf.org

➤ WWW.METROFARM.COM: Download a free "Real Player" and listen to "live" broadcast of Michael Olsen's popular farming issues show. Log on anytime and look in their "archives link" for such topics as "Onerous Organics."

More upcoming events:

OF INTEREST TO producers, handlers, processors and friends of the organic community are these two highly acclaimed annual Conferences:

November 17-19, 2002: California Small Farm Conference

Ventura. California

Information: www.californiafarmconference.com

Call: (530) 756-8518

> January 22–25, 2003:

Eco-Farm Conference Asilomar, California

presented by: Ecological Farming Assn.

Information: www.eco-farm.org

Call: (831)763-2111

Nevada Organic Producers and Handlers Please note: Watch your mail for an Eco-Farm *scholarship announcement* from NDA and the Organic Council.



Organic Producers take note:

In today's fast paced world, many of us cannot, for whatever reason, expend the time or manual energy required to turn out quality compost. Many of us don't have enough compostable materials on our small market farms to even start, let alone complete composting endeavors. (VJ)

- Q. How do we handle the need for compost?
 - A. When a Certified Organic farmer is not making their own on-site compost, and needs to find an off-farm source, he/she must verify with the supplier that the compost does not contain any materials or products, such as residual herbicides, that are prohibited by the NOP (National Organic Program) standards. (Source: Nevada Department of Agriculture)

Nevada Organic Advisory Council Members

Larry Hendrickson

#1002-P Certified Organic Producer/Handler

David Hall, Chairman

#1023-P Certified Organic Producer/Handler

Marcia Litsinger

#1004-P Certified Organic Producer Handler

Carl Newberry

Conventional Agriculture

Bruce Quinlan

Retail/Wholesale

Jonathan Wall

#1025-P Certified Organic Producer/Handler

Watch your mail box!

IN THE WINTER (January, 2003) NOR, we hope to have a full report on who, what, where the USDA grant funding was allocated and the amounts awarded for several projects. One grant recipient, Churchill Butte Horticulture, will fill us in on a new solar irrigation system, that brought crop results beyond expectation, at their northern Nevada farm.

In future issues of the Nevada Organic Review, we will be featuring more O-Profiles on our Nevada Organic Community Producers and Processors. Hopefully, we'll be profiling *your* story.

Nevada Organic Review • October 2002, Vol. 1, No. 1 Non-responsibility

The Nevada Organic Review contains original and rewritten materials, compiled from reliable sources. The participating public and private entities assume no responsibility for the correctness of information, herein.

We strive to provide helpful, accurate and timely information to our Certified and other Organic Producers and Handlers, as well as Nevada's general public.

Full Circle Compost

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highly aerobic compost proving to be extremely beneficial in farming, gardening, and landscape use. Thermophilic temperatures (135 degrees F) address pathogen and weed seed concerns. The temperature is maintained for a minimum of fifteen days.

"Humus is organic materials that have gone through the stomach of a microbe," he explains. "Organic materials are the *raw* ingredients used to develop our compost recipes."

"At Full Circle Compost," Craig states, "we have found that the *process* by which we make our Soil Essence is the most important factor in determining the quality of our products."

He continues, "When composting we concentrate on four basic criteria, **recipe**, **aeration**, **moisture management** and **humification**."

The recipe, for quality compost, we learn, is that there should be an optimum blend of ingredients used, and proper preparation of each material.

In aeration, a complete exchange of CO_2 (carbon dioxide) for O_2 (oxygen) is needed.

The compost needs to be turned, slowly, encouraging production to hold 0_2 .

The moisture, for quality compost, must be maintained at 40–50% with all particles evenly moistened, but not so wet that the compost cannot be turned.

Humification is the digestion of organic matter by microbes, producing beneficial humus, once passed out of the (microbes) stomach. As we learn from Craig, "A favorable environment must be maintained for these organisms to flourish."

Following these four basic criteria in the production of Soil Essence humus, Craig consistently offers high quality products, with the ultimate end result—to improve and nurture the health and vitality of the soil.

In conclusion, Craig says, "We cordially invite compost customers to visit the facility. He reminds us, "Your health, and the health of your plants, from lawns, trees, shrubs and flowers, depends on the health of your soil. . . seeing is believing!"

who • what • where



Full Circle Compost 2298 Heybourne Road • Minden

A new website for Full Circle compost is currently being developed. "Coming soon" to your PC, the domain address will be: www.fullcirclecompost.com

For further questions about the application of humus to your soil, or to schedule a visit, please give Full Circle Compost a call at (775) 782-5305.





USDA'S NATIONAL ORGANIC PRODUCTION AND HANDLING STANDARDS



The following series of questions may help answer some of your questions about the National Organic Program Product and Handling Standards and the Nevada Department of Agriculture's role in certifying organic farmers and handlers in Nevada. The standards can be seen in full on the National Organic Program website: www.ams.usda.gov/nop. Please contact the Nevada Department of Agriculture office in Reno if you are unable to access the Internet and want a copy of the standards. Call: 775.688.1182 ext. 243.

What agricultural operations are affected by the standards?

Any farm or ranch, wild crop harvesting, or handling operation (processors, manufacturers, repackers) that wants to sell an agricultural product as organically produced must adhere to the national organic standards. These requirements include operating under an organic system plan approved by an USDA-accredited certifying agent and using materials in accordance with the National List of Allowed and Prohibited Materials. Operations that sell less than \$5000.00 a year in organic agricultural products are exempted from certification and preparing an organic system plan but they must operate in compliance with the rule. Retail establishments (grocery stores, etc.) that sell organic products are exempt from certification if they do not process them.

What do the standards mean?

The NOP rule is designed to ensure that organically labeled products meet consistent national standards. The standards address the methods, practices, and substances used in producing and handling crops, livestock, and processed agricultural products. Organic certification, therefore, verifies that production and handling are consistent with established organic practices. It is not a verification of freedom from environmental contaminants or a guarantee of a product's quality.

What are crop production standards?

Land will have no prohibited substances applied to it for at least 3 years before harvest of an organic crop. The use of genetically engineered materials, sewage sludge, and ionizing radiation are prohibited. Soil fertility and crop nutrients will be managed primarily by crop rotation, cover crops, tillage and cultivation practices, and supplemented with animal and plant waste products. Organic seed and planting stock is required, unless commercially unavailable. Crop pests and weeds will be controlled primarily through management practices including physical, mechanical, and biological controls. When these practices are not sufficient, a biological, botanical or approved synthetic substance may be used.

Do organic standards apply to livestock?

Yes. These standards apply to animals used for meat, milk, eggs, and other animal products represented as organically produced. Animals for slaughter must be raised under organic management from the last third of gestation, or not later than the second day of life for poultry. Producers are generally required to feed livestock 100% organic feed, and may provide allowed vitamin and mineral supplements. Animals may not be given hormones to promote growth, or antibiotics for any reason. Producers are prohibited from withholding treatment for a sick animal; however, animals treated with a prohibited medication may not be sold as organic, but can be marketed as non-organic (conventional). All organically raised animals must have access to the outdoors, including pasture for ruminants. They may be temporarily confined only for reasons of health, safety, or to protect soil or water quality.

What are the Handling standards?

All non-agricultural ingredients, whether synthetic or non-synthetic, must be included on the National List of Allowed and Prohibited Materials. Handlers must prevent mingling of organic and non-organic products and protect organic products from contact with prohibited substances. Handlers must keep records documenting the source of all organic ingredients/products produced or handled.

Who needs to be certified?

Operations or portions of operations that produce or handle agricultural products that are intended to be sold, labeled, or represented as "100 percent organic," "organic," or "made with organic ingredients." Producers and handlers of organic agricultural products who are otherwise required to be certified are exempt from certification if gross annual income from organic products is less than \$5,000.00 per year. The Nevada Department of Agriculture offers organic certification for a reduced fee to operations that qualify for the exemption but who would prefer to market their product or service as "certified organic."

Who does NOT need to be certified?

Farms and handling operations that sell less than \$5,000.00 in organic agricultural products annually. Although exempt from certification, these producers and handlers must abide by the national standards for organic products. They may label their products as "organic" but MAY NOT imply, directly or indirectly, that the product is "certified organic." Handlers who do not process or package organic products do not have to certify. A han
Continued on reverse

dling operation that handles only products with less than 70% ingredients do not have to certify. Retail establishments that do not process or prepare, on the premises, raw and ready-to-eat organic food labeled as organic, and who sell products that are packaged or otherwise enclosed in a container prior to being received, do not have to certify.

How will farmers and handlers become certified?

Only USDA-accredited certification agents are allowed to provide certification. An applicant will submit an application, including an organic system plan, to an accredited certifying agent. The Nevada Department of Agriculture is such an agent. A complete list of agents accredited by USDA can be found on the National Organic Program website: www.ams.usda.gov/nop. Information submitted with the application will include: the organic system plan, which organic products being grown or processed and the practices and substances used in production. Applicants for certification will have to keep accurate records and must archive the records for 5 years. These records should document that the operation is in compliance with the regulations and verify that the information provided to the certifying agent. Certified operations must be inspected once annually.

Who will certify organic producers and handlers in Nevada?

The Nevada Department of Agriculture is an USDA-accredited certifier of crops and handlers. The Depart-

ment did not apply for accreditation to certify livestock. Nevada farmers, ranchers, and handlers may apply for certification with the Nevada Department of Agriculture or with any USDA-accredited organic certifier.

Who will enforce the requirements?

The rule permits USDA or the certifying agent to conduct unannounced inspections at any time to adequately enforce the regulations. Certifying agents and USDA will conduct residue testing of organically produced products when there is reason to believe that they may have been contaminated with prohibited substances. If detectable residues are present an investigation will be conducted to determine their source.

Where can I get more information?

Call the Nevada Department of Agriculture office in Reno: 775.688.1182 extension 243 or visit the National Organic Program website: www.ams.usda.gov/nop

Where can I get a list of Nevada farmers and handlers certified as organic by the Nevada Department of Agriculture?

A list is available by calling the Nevada Department of Agriculture office in Reno at 775.688.1182 extension 243. Request the "Nevada Certified Organic Program Member List." You can also find this list on the Department's website: www.agri.state.nv.us.

Information supplied by Peggy McKie, Nevada Department of Agriculture.

Growing for You!

Custom Gardens #1001 P

Produce & Fruit / Silver Springs (775) 577-2069 customgardens@mindspring.com

Sierra Nevada Organic Orchards #1002 P

Apples / Washoe Valley (775) 885-9522

lg cm_hendrickson@compuserve.com

Mewaldt's Organic Produce #1003 P

Produce / Fallon mewaldt@oasis.com

Churchill Butte Horticulture #1004 P

Produce / Stagecoach Cell: (775) 721-6068

Bradshaw's End of Rainbow Ranch #1005 P

Apples / Caliente (775) 726-3373

Saddleback Orchards #1007 PH

Pistachio Nuta & Processing / Armagosa Valley (775) 372-5259

b.barrackman@worldnet.att.net

Silver State Ranches #1010 P

Alfalfa Hay / Eureka (775) 237-5455

Sunnybrook Farm #1012 P

Alfalfa Hay / Battle Mountain (775) 931-0214

McClintick Farms #1017 P Alfalfa Hay / Orovada (775) 272-3284 Pure-Ox Sterilization #1019 H

Ozone Fumigation/Sparks (775) 356-5999

Leach Logistics #1020 H

Custom Milling & Packaging/Sparks (775) 362-2840

Ponderosa Dairy Farm#1023 P

Dairy Herd Feed/Armagosa Valley (775) 372-1431

4S Land & Cattle, Inc. #1024 P

Alfalfa, Grass Hay, Grain Hay / Wellington (775) 465-2549

Whiteman Creek Ranch #1025 P

Produce / Ely (775) 761-7174

Valley Herbs #1026 P

Produce & Fruit / Overton 702) 397-8632

Lattin Farms #1027 P

Produce/Fallon (775) 867-3750 mail@lattinfarms.com

Davidson's, Inc. #1028 H

Teas / Sparks (775) 356-1690

Silver Sage Ranch # 1029 P

Produce / Silver Springs (775) 577-4000

rlasdin@silversageranch.com

Producers (P) • Handlers (H)

Mountain Valley Nursery #1030 P

Greenhouse: Organic Transplants/ Cold Springs (775) 972-0933

mtvalley@softcom.net

Shanendoah Farms #1031 P

Alfafa / Battle Mountain (775) 931-0112

Garret Van Diest #1032 P

Alfalfa / Winnemucca (775) 623-3097

One Coyote Ranch #1033 P

Alfalfa / Winnemucca (775) 625-1044

T & T Ranch #1034 P

Pomegranates & Pistachio Nuts/Armagosa Vly (775) 372-5510

Jack in the Green Stock #1035 P

Greenhouse Tomatoes/Pahrump (775) 727-9408

Nevada Soy Products #1036 H

Soybean meal, oil & stock feed/Lovelock (775) 273-5463

Jim Edgmon #1037 P

Alfafa/Battle Mountain (775) 931-0101

Sonoma Resources of Nevada, Inc. #1040 P Alfalfa, Triticale & Oat hay/Golconda

(775) 623-2239

M-Line Transportation Brokerage #1041 H

Transportation & Brokerage of Organic products/ Lovelock

(775) 273-5463